



(19)

Europäisches Patentamt
European Patent Office
Office européen des brevets



(11)

EP 1 023 841 A1

(12)

EUROPEAN PATENT APPLICATION

(43) Date of publication:
02.08.2000 Bulletin 2000/31

(51) Int Cl.7: **A23G 3/00, C08B 31/18**

(21) Application number: **99124736.2**

(22) Date of filing: **13.12.1999**

(84) Designated Contracting States:
**AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU
MC NL PT SE**
Designated Extension States:
AL LT LV MK RO SI

(30) Priority: **29.01.1999 GB 9902073**

(71) Applicant: **SOCIETE DES PRODUITS NESTLE
S.A.
1800 Vevey (CH)**

(72) Inventors:
• **Barrett, Louise
Mayfield Grove, York YO24 1JG (GB)**

- **Geddes, Jamie Edward
Wheelock, Sandbach, Cheshire CW11 3RN (GB)**
- **Mangano, Santi Francesco
20015 Parabiago, Milan (IT)**
- **Schmick, Frank
Linton on Ouse, York YO30 2AG (GB)**
- **Whitehouse, Andrew Steve
Harrogate HG2 8AY (GB)**

(74) Representative: **Pate, Frederick George et al
55, Avenue Nestlé
1800 Vevey (CH)**

(54) **Chewy confectionery product**

(57) The present invention relates to a chewy confectionery product, preferably a chewy sweet. The chewy confectionery product contains oxidised starch,

optionally together with gum arabic, as a replacement for at least part, preferably all, of the gelatin in the product. The chewy confectionery product has the property of providing a long-lasting cohesive chew.

EP 1 023 841 A1

Description

[0001] The present invention relates to a chewy confectionery product, preferably a chewy sweet, such as a soft centred chew. The present invention preferably provides a chewy confectionery product which is gelatin free. The present invention further provides a method of preparing the chewy confectionery product of the invention.

[0002] Chewy sugar-based or sugar-free confectionery available in the prior art contains gelatin so that it has a chewy texture which is desirable for these products. Indeed, gelatin has been used in confectionery manufacture for many years for its diverse functional properties, in particular, its textural, gel-forming, foam stabilising and emulsification properties. Of the hydrocolloids, gelatin is the most commonly used. Hydrocolloid confectionery comprising gelatin has a unique gelatin texture which is especially desirable to consumers. Chewy sweets which contain gelatin have a long-lasting cohesive chew.

[0003] However, food-grade gelatin is obtained from bovine or porcine raw materials and the use of gelatin is undesirable not only because of concerns about bovine spongiform encephalopathy (i.e. "BSE" or "mad-cow disease"), but also for the vegetarian population, as well as for certain ethnic groups who have concerns about the nature of meat used in certain food products and/or who observe certain dietary constraints concerning the consumption of meat and dairy products. In addition, as gelatin is a protein it is highly sensitive to thermal and highly acidic treatments and undergoes degradation causing loss in its functional properties, reduced cooking efficiencies, loss of active ingredient and possible fouling which necessitates frequent cleaning of the processing apparatus.

[0004] It is, therefore, desirable to provide a chewy confectionery product which excludes gelatin, therefore, overcoming the problems associated with gelatin, but which retains the texture and properties attributed to gelatin and preferred by the consumer. In particular, it is desirable to provide a chewy sweet which still has a long-lasting cohesive chew, but in which at least a portion, preferably all, of the gelatin is replaced in the sweet.

[0005] According to the present invention, it has surprisingly been found that by substituting gelatin with oxidised starch in a chewy confectionery product, it is possible to overcome the disadvantages associated with gelatin, but still provide the preferred gelatin texture.

[0006] The present invention provides a chewy confectionery product comprising oxidised starch in which said oxidised starch replaces at least a portion of the gelatin. According to an embodiment of the invention, the chewy confectionery product is preferably gelatin-free.

[0007] According to a further embodiment of the invention, a chewy confectionery product is provided in which at least a portion of the gelatin, preferably all of the gelatin, is replaced with a combination of oxidised starch and a further hydrocolloid, preferably gum arabic.

[0008] Preferably, the chewy confectionery product of the invention is a chewy sweet, optionally, a chewy sweet which is filled with a liquid or syrup centre.

[0009] A chewy sweet may comprise a non-crystallised, semi-crystalline or crystallised material, such as, crystallised or non-crystallised sucrose, which contains ingredients that give it a certain resistance to chew prior to dissolution, for example, ingredients such as gelatin, starches, hydrocolloids e.g. gums, pectins, etc., glucose syrups, maltodextrins. Chewy sweets may be sugar-based or sugar-free, but are generally based on a matrix of sugars which form the semi-crystalline material to support the chew resistance imparting ingredients. In general, the continuous phase of the chewy sweet supports the sucrose crystals and contains ingredients such as dissolved sugar, glucose syrup etc. The mass phase of the chewy sweet contains fat as a separate phase.

[0010] A chewy sweet is distinguished from other confectionery products such as chewing gums, which have insoluble components and are not intended to be dissolved upon chewing, toffees which contain sugars and milk derivatives as the main ingredients and are characterised by a caramelization process, gums and other hydrocolloid products, which are characterised by gelling behaviour and where sugar crystallisation is not desired, and jellies by the lack of a gel which determines the textural character.

[0011] The chewy sweet of the present invention may be a gelatin-free, centred-filled chewy sweet in which the centre filling may be, for example, a liquid or syrup centre, in particular, containing nutritional substances, such as, vitamins, minerals, herbal extracts, oligo saccharides etc. According to this embodiment of the invention, it is preferred that the gelatin is replaced by a combination of oxidised starch and gum arabic.

[0012] The property of gelatin which is replicated in a chewy sweet according to the present invention by replacing the gelatin with oxidised starch, preferably also in combination with gum arabic, is that of obtaining a long-lasting, cohesive chew.

[0013] Oxidised starch is starch obtained from any source, such as, maize, potato etc., which has undergone an oxidation reaction. For example, oxidised starch is obtained when a (aqueous) starch suspension is treated with an oxidising agent, such as, sodium hypochlorite, which oxidises the primary alcohol group at the C6 position on the starch molecule to a carboxylic acid group. Oxidation introduces a high degree of steric hindrance into the molecule, preventing or greatly reducing the tendency for short chain fractions to reform as retrogradation bundles. The complex reaction involves hydrolysis, ring rupture and carboxylation (OH groups to COOH groups) of the starch molecule, to reduce the

viscosity of the starch solution and a softer set back.

[0014] Techniques for detecting oxidised starch at a functional level (above approximately 1%) detect the carbonyl group which is specific to the oxidised starch. Suitable techniques include Fourier Transform Infra Red (FTIR) and solid state NMR.

[0015] According to the invention, the chewy confectionery product may contain from 0.5-20% (wt/wt) oxidised starch, preferably in the range of 5-10% (wt/wt). Preferably, the chewy confectionery product contains oxidised starch in combination with gum arabic, which is preferably in the range of from 0-10% (wt/wt), more preferably 1-8% (wt/wt).

[0016] In the final product, at least the major part of the oxidised starch is gelatinised through cooking. Preferably, the oxidised starch is fully gelatinised. The chewy confectionery product of the present invention may typically comprise other ingredients selected from water, sugar, glucose syrup, crystalline sucrose, other hydrocolloids, colouring agents, flavourings and acids, in addition to oxidised starch.

[0017] When the hydrocolloid confectionery product of the present invention is sugar-based, it usually contains some 30% to 90%, preferably from 40% to 70%, of syrup or sugars by weight based on the weight of the chewy confectionery product, for example, corn syrup, glucose syrup, invert syrup, high fructose syrup, (crystalline) sucrose, fructose, maltose, and/or sugar replacements, such as, isomalt, maltitol, sorbitol, mannitol, lactitol, trehalose etc.. Different types of sugar systems can be used to manipulate the final textural properties of the chewy confectionery product. For example, the chewy sugar-based product of the present invention contains crystalline sucrose.

[0018] In addition to the oxidised starch, optionally sugar systems and other hydrocolloids, preferably gum arabic, the chewy confectionery product may contain usual ingredients such as a food-acceptable acid, for example, lactic acid, malic acid, tartaric acid, ascorbic acid, hydrochloric acid, citric acid, fruit juices, vegetable juices, fats etc. The amount added will depend on the final product but may be in the range of from 0.5% to 5%, in particular, from 1.0% to 2.5% by weight based on the weight of the chewy confectionery product. The confectionery product may further comprise a humectant such as glycerol, flavour, artificial sweeteners for sugar free, products, emulsifiers e.g. lecithin, flavour enhancers e.g. talin, colour, protein, for example, egg white or milk protein in the case of aerated systems, and other additives, the amounts and type of which will depend on the end product. Suitable amounts of these additives are from 0.1% to 5%, in particular, from 0.2-2.0% by weight based on the weight of the chewy confectionery product. The remainder of the confectionery product is water and the amount of water in the finished chewy confectionery product of the invention may be from 5% to 20%, preferably from 6% to 15% by weight based on the weight of the hydrocolloid confectionery product.

[0019] Preferably, the chewy sweet of the present invention is a composition based on a syrup matrix comprising a solution of sugars, sugar substitutes and/or starch hydrolysate syrups (glucose syrup) in water. Other ingredients may be dissolved or dispersed within the syrup matrix in order to modify the texture, flavour and appearance of the end product as desired, for example, fats, flavours, colouring agents, acids, hydrocolloids, maltodextrins, emulsifiers, sugar crystals, aerating agents etc.

[0020] Examples of other hydrocolloids which may be present in the end product are: agar agar, xanthane gum, locust bean gum, gellan gum, pectin, carrageenan and guar gum.

[0021] The chewy confectionery products of the present invention may be prepared by conventional methods. For example, the ingredients may be blended to form a syrup, then cooked, shaped and, if necessary, dried. The processing methods selected will affect the final texture of the products. It is necessary for the products to be heated during processing in order to gelatinise at least a major part, preferably all, of the oxidised starch in the final product.

[0022] The ingredients may be blended with agitation, for example, using conventional stirrers. A syrup of sugars, oxidised starch and water is preferably blended first followed by the addition of the remaining additives, for example, acid, flavour, colour, humectants, etc. (acid, flavour etc. is normally added after cooking) to give a syrup having a desired final solids content.

[0023] The initial mixture of ingredients may be cooked by open pan boiling in, for example, by use of a jet cooker, coil cooker, plate heat exchanger or a cooker extruder. The operating conditions will vary depending on the cooking equipment, formulation ingredients etc., which are selected.

[0024] The product may then be shaped using conventional techniques and subjected to a cooling/drying stage as required.

[0025] More elaborate manufacturing processes include a wide range of cooking processes, such as continuous evaporation and continuous starch cooking, the inclusion of an aerating stage by beating or pulling, continuous cooling, such as, by cooling rollers, and forming operations such as extrusion, rope forming, cut and wrap or dye-forming.

[0026] The following examples provide formulation and processing details for gelatin-free chewy sweets according to preferred embodiments of the invention. The examples are intended for illustrative purposes and are not intended to be limiting.

Example 1

[0027] A chewy sweet in which a combination of oxidised starch and gum arabic replaces the gelatin in the final product is produced by a method wherein 3.5% oxidised starch and 1.5% gum arabic (dry content) is cold slurried in water and then heated at 95°C. Sugar is then dissolved into the cooked mass (42.1% dry), before adding glucose syrup (45.8% dry), fat (4.0% dry) and invert syrup (3% dry). A second cooking stage follows using plate heat exchanger and flash stage to give a final moisture content of 6-7%. Further processing of the cooked mass can follow using conventional processes.

Example 2

[0028] A chewy sweet having the following formulation is produced according to the present invention.

	% by weight
crystalline sucrose	35
glucose syrup (42DE)	35
oxidised starch	5
gum arabic	5
fat	5
water	15

[0029] The chewy sweet is produced by a simple process operating the open pan method for cooking using a stirred steamed-jacketed confectionery boiling pan. The recipe water is heated to boiling (100°C) and the oxidised starch is added preferably as a dry mix with gum arabic. A high speed mixer is employed to give rapid dispersion. The oxidised starch gelatinises on dispersion in excess hot water. All of the remaining ingredients are then combined with this solution. The batch is heated using a steam jacket to obtain a boiling temperature probably in the range of 115-125°C, depending on the final texture desired. Once the final cooking temperature is reached, the mass may be cooled, for example, by casting onto a cold slab. The product can then be apportioned as required.

Example 3

[0030] The following is an example of a liquid filled chewy sweet of the invention:

COMPONENT PARTS:

	g/ww	%/ww	g/dw	%/dw
1 Crystal sugar	500.00	42.699%	400.00	44.422%
2 Glucose syrup 42° DE	500.00	42.699%	400.00	44.422%
3 Water	1.00	0.085%	0.95	0.106%
4 Citric acid	1.00	0.085%	0.95	0.106%
TOTAL YIELD OF BASIC MIX	1001.00	100.000%	900.45	100.000%

	g	%
SOLIDS CONTENT PREMIX	900.45	76.90%
WATER CONTENT PREMIX	270.55	23.10%
SOLIDS CONTENT LIQUOR 80	900.45	80.00%
WATER CONTENT LIQUOR 80	225.55	20.00%
LOSS	45.44	3.88%
TOTAL OUT AFTER COOKING	1,125.56	96.12%

	g/ww	%/ww	g/dw	%/dw
Total premix taken for further cooking	1,125.56	92.596%	900.45	96.932%
5 Xylitol Syrup 70%	35.00	2.879%	17.50	1.884%
6 Sorbitol Syrup 70%	35.00	2.879%	17.50	1.884%
TOTAL YIELD OF BASIC MIX	1,195.56	100.000%	935.45	100.000%

	g	%
SOLIDS CONTENT PREMIX	928.95	76.42%
WATER CONTENT PREMIX	286.61	23.58%
SOLIDS CONTENT DEPOSITING LIQUOR 84	928.95	84.00%
WATER CONTENT DEPOSITING LIQUOR 84	176.94	16.00%
LOSS	109.67	9.02%
TOTAL OUT AFTER COOKING	1,105.89	90.98%

	g/ww	%/ww	g/dw	%/dw
Total premix taken for flavouring	1,105.89	90.909%	1,070.31	115.51%
8 Functional ingredient - X	2.00	0.179%	1.90	0.175%
9 Functional ingredient - Y	1.00	0.089%	0.95	0.103%
10 Functional ingredient - Z	1.20	0.107%	1.08	0.100%
11 Functional ingredient - W	1.00	0.089%	0.95	0.103%
TOTAL YIELD	1,110.09	100.000%	1,083.19	100.000%

	g	%
TOTAL INGREDIENTS IN	1,268.00	100.00%
LOSS	149.91	11.82%
TOTAL YIELD OUT FOR DEPOSITING	1,118.09	88.18%

RECIPE & PROCESSING DETAILS:

Heat and stir Sugar, Glucose, Water and Citric acid to 90°C for 1 hour before adding Sorbitol Syrup and Xylitol Syrup. Boil to a solids content of 84% before adding the Flavour and Colour and buffered lactic acid (and in this case functional ingredients)

[0031] The liquid filling may alternatively comprise different syrups, for example, corn syrup, invert syrup, sorbitol syrup, xylitol syrup (or other sugar alcohol syrups) or other sugar replacers. It may also contain artificial sweeteners, fat, colours, flavour and/or flavour enhancers, acids (such as citric, malic, lactic acid etc.) These acids might be buffered with salts. These fillings have a typical solids content of 73%-92% preferably 82%-88%. The filling may be fat based (instead of water based i.e. syrup based) and may contain other ingredients such as sugar, sugar replacers, flavours, salts, nuts, cocoa or chocolate etc.

Best Available Copy

Claims

1. A chewy confectionery product comprising oxidised starch in which said oxidised starch replaces at least a portion of gelatin in the product.
2. A chewy confectionery product according to claim 1 which is gelatin-free.
3. A chewy confectionery product according to claim 1 or claim 2 which further comprises gum arabic.
4. A chewy confectionery product according to any of claims 1-3 which is a chewy sweet.
5. A chewy confectionery product according to claim 4 in which the chewy sweet is centre-filled with a liquid or syrup centre or powder.
6. A process for the preparation of a chewy confectionery product according to claim 1 which comprises heating the oxidised starch to result in gelatinisation of the oxidised starch, mixing said gelatinised starch with remaining ingredients of the end product, cooking the formulation mixture thus obtained, and shaping the cooked mass.



European Patent
Office

EUROPEAN SEARCH REPORT

Application Number
EP 99 12 4736

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.7)
X	DE 21 20 859 A (MAIZENA GMBH) 16 November 1972 (1972-11-16) * page 2, paragraph 4 - page 3, paragraphs 1,3; claims 4,5; examples 1-3 *	1-4 6	A23G3/00 C08B31/18
X	US 5 262 191 A (CHAKRABORTY KUMARESH C ET AL) 16 November 1993 (1993-11-16) * column 2, line 4-27; examples 2,3 * * column 4, line 13-20,43-58 * * column 5, line 13-37 *	1,2,4,6	
X	GB 1 061 886 A (ROBINSON) * page 1, line 56 - page 2, line 7; examples 1,2,5 * * page 3, column 3, line 39-69; claims 1,10 *	1,2,4,6	
X	US 4 726 957 A (LACOURSE NORMAN L ET AL) 23 February 1988 (1988-02-23) * column 3, line 31-50; claim 1; examples 2,4 * * column 4, line 3-27 *	1,2,4,6	
X	DATABASE FSTA 'Online! INTERNATIONAL FOOD INFORMATION SERVICE (IFIS), FRANKFURT/MAIN, DE ZUBREV N I ET AL: "Use of oxidized starch in fruit jelly manufacture." Database accession no. 74-1-06-10325 XP002131916 * abstract * & KHLEBOPEKARNAYA I KONDITERSKAYA PROMYSHLENNOST', 1973, Moskovskii Tekh. Inst. Pishchevoi Promyshlennosti, USSR	1,2,4	A23G C08B
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 29 February 2000	Examiner Tallgren, A
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	

EPO FORM 1603 (08.02.2000)



European Patent
Office

EUROPEAN SEARCH REPORT

Application Number
EP 99 12 4736

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.7)
X	PATENT ABSTRACTS OF JAPAN vol. 0133, no. 84, 24 August 1989 (1989-08-24) & JP 01 132348 A (SHIMADA KAGAKU), 24 May 1989 (1989-05-24) * abstract *	1,2	
A	US 5 429 830 A (JANOVSKY CAROL A ET AL) 4 July 1995 (1995-07-04) * column 3, line 45 - column 4, line 17; claims 15,16,20; examples 1,2,4 *	1-6	
A	US 4 601 907 A (KNEBL LESLIE F ET AL) 22 July 1986 (1986-07-22) * column 4, line 45-69; claims 1,7,9; examples 1,2 *	1-6	
The present search report has been drawn up for all claims			TECHNICAL FIELDS SEARCHED (Int.Cl.7)
Place of search THE HAGUE		Date of completion of the search 29 February 2000	Examiner Tallgren, A
<p>CATEGORY OF CITED DOCUMENTS</p> <p>X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document</p> <p>T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document</p>			

EPO FORM 1503 (03/02) (P/0201)

**ANNEX TO THE EUROPEAN SEARCH REPORT
ON EUROPEAN PATENT APPLICATION NO.**

EP 99 12 4736

This annex lists the patent family members relating to the patent documents cited in the above-mentioned European search report. The members are as contained in the European Patent Office EDP file on
The European Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

29-02-2000

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
DE 2120859 A	16-11-1972	ZA 7202755 A	31-01-1973
US 5262191 A	16-11-1993	AT 187871 T	15-01-2000
		AU 651504 B	21-07-1994
		AU 2865592 A	21-10-1993
		CA 2102398 A,C	25-09-1993
		DE 69230467 D	27-01-2000
		EP 0591473 A	13-04-1994
		JP 2577312 B	29-01-1997
		JP 6509236 T	20-10-1994
		NZ 245268 A	26-09-1995
		WO 9318660 A	30-09-1993
GB 1061886 A		NONE	
US 4726957 A	23-02-1988	AT 50904 T	15-03-1990
		AU 579282 B	17-11-1988
		AU 7360687 A	10-12-1987
		CA 1320380 A	20-07-1993
		EP 0252306 A	13-01-1988
		GR 3001008 T	30-12-1991
JP 01132348 A	24-05-1989	NONE	
US 5429830 A	04-07-1995	AU 2916195 A	09-02-1996
		WO 9601569 A	25-01-1996
US 4601907 A	22-07-1986	NONE	

EPO FORM P/2000

For more details about this annex : see Official Journal of the European Patent Office, No. 12/82